

135 PORTLAND RD.
LONDON W11

BRUNCH
December 2025

Artists, thinkers, martini drinkers. Since our doors first opened in 1969, we've welcomed them all. Here's to the life and soul of W11.

Julie's
Bloody Mary
16

Freshly squeezed
orange juice
14

Green Tomato
Martini
16

Julie's
Negroni
15

Snacks

Green Intosso olives	Pea panisse, parmesan	'Nduja Scotch egg	Royal Caviar mille-feuille	Cod's roe, crudités	Raclette croquette, truffle mayo	Spider crab "toast", lemon & fennel
7	6	7	16	12	8	6

Starters

Royal Caviar, crispy potatoes & crème fraîche (30g/50g).....	68/125
Watercress soup.....	9
Carciofi fritti, smoked aubergine.....	10
Beef fillet tartare, fermented beer relish, yolk & crispy shallots.....	19/38
Escargots, soft polenta & garlic butter.....	15
Ham hock & foie gras terrine.....	12

Brunch Specials

Julie's omelette, crab & tomato.....	24
'Nduja fettuccine, mascarpone.....	28
Le hamburger, brioche bun, onions, raclette & frites.....	28
Scrambled eggs & truffle, grilled sourdough.....	29

Mains

Chanterelle risotto, parmesan.....	32
Dorset crab & scallop tortellini, spinach, brown shrimps, capers & beurre blanc.....	34
Moules au Roquefort, parsley & shoestring fries.....	28
Lobster soufflé, leeks & Gruyère.....	39
Dover sole meunière.....	53
Fish of the day.....	POA
Chicken thighs, white wine & chanterelle velouté.....	25
Cotswolds beef, béarnaise & pomme pont neuf.....	29
Sirloin, (300g) dauphinoise & peppercorn sauce.....	52
Vacherin Mont d'Or, potatoes, salami & cornichons....	69

Seafood Special

Lindisfarne oysters, mignonette, lemon 28
Lobster roll, brioche bun, dill 38
Tuna tartare, spring onion, sesame & chilli 22

Salads

Lobster Caesar, baby gem, parmesan & anchovy.....	38
Niçoise, seared tuna, olives & egg.....	32
Chopped salad of the day.....	19/29
Mixed leaves, mustard dressing.....	8
Iberico winter tomatoes	9

Sides

Glazed carrots, yoghurt & cumin.....	8
Hispi cabbage, celeriac & crispy garlic.....	8
Smoked pink fir potatoes	6
Purple sprouting broccoli.....	7
French fries	6

Cheese

Cheese Selection quince & apple chutney 15

Please inform us if you have any allergies or any special dietary needs.
Cover Charge £2 per person. Prices include VAT. A discretionary 14.5% service charge will be applied to your bill.

We support British farming and purpose driven regenerative agriculture practices, our fish are wild and line caught, our meat is pasture fed. We minimize single-use plastics and actively work to reduce waste wherever possible.